



Sparkling

WINE-ON-TAP

BEST PRACTICES



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EQUIPMENT

All metal that touches the wine should be 304-grade stainless-steel and 3/16" 'XtraFlex-master' tubing. Restriction in the line or a flow control faucet can help to minimize foaming.

GAS & PRESSURE

100% CO₂. Pressure gauge reading should be between 6-20 PSI* depending on wine specs and desired CO₂.

TEMPERATURE

34-40° max.

STORAGE

Store untapped kegs in cooler < 40° for no less than 8 hours prior to tapping.

LINE CLEANING

Lines should be cleaned quarterly, or at change of product.

TROUBLESHOOTING

FOAMING?

Check temperatures and PSI and adjust as needed. Kegs must be cold when tapped.

WINE NOT POURING?

Lift keg to see how heavy it is. If it feels empty, it's time to change your keg. Confirm gas tank is turned on (screw valve at top) & check to ensure the red valve is open (in-line with gas line). Then check reading on the lower left gauge - if it's in the red zone, it's time to change the tank.

TOO FAST, TOO SLOW?

To adjust flow, first adjust the flow control on the faucet. If it's still too slow try adjusting the regulator to adjust gas pressure (see upper gauge 0-60 psi). Using a flat head screw driver, twist the screw to the right to increase flow; twist left to decrease flow.

KEY EQUIPMENT

FAUCET:
304-grade flow control faucet recommended



GAS:
100% CO₂



REGULATOR:
on/off valve (red)



KEG:
100% reusable stainless steel



TUBING:
XtraFlexmaster non-oxidizing tubing

RESTRICTION:
may be added to lines to minimize foaming



COUPLER:
304 grade steel Sankey D



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TryWineOnTap.com